

PATENT ABSTRACTS OF JAPAN

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(71)Applicant : AJINOMOTO CO INC

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(54) PREPARATION OF PICKLED VEGETABLE

(57)Abstract:

PURPOSE: To prepare pickled vegetable having harmonized salty taste and excellent color, taste and palatability by pickling a pickling object in a pickling bed incorporated with trehalose, thereby harmonizing the pickling object with salt in a short time.

CONSTITUTION: This pickled vegetable, etc., is produced by pickling a pickling object such as vegetable, fish, shellfish or cattle meat in a pickling bed such as rice bran incorporated with preferably 1-10wt.%, more preferably 3-7wt.% (based on the total pickling bed) of trehalose. In the case of pickles free from definite pickling bed such as ASAZUKE (fresh radish preserved with salt and malt) or SHIOZUKE (salted vegetable, etc.), the pickling object is directly contacted with trehalose.